

# Hefe-Weizen

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (40.9%)	80 %	4
Grain	Strzegom Pszeniczny	2.6 kg (59.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	25 min	7 %
Boil	Perle	20 g	5 min	7 %

## Notes

- Przepis z Homebeer  
<https://homebeer.pl/pl/p/Piwo-domowe-pszeniczne-Hefe-Weizen-12-BLG-zestaw-ze-slodow/255>  
*Apr 17, 2019, 9:40 PM*